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MEAT, POULTRY, FISH are full of flavor a cold dry place is what they favor.

The meat dish
in refrigerator
is the ideal place



- Cover fresh meat or poultry loosely.... keep very cold.... 45° F. or lower.
- Put ground fresh meat in clean dish.... cover.... keep very cold.
- Fish and ground fresh meats spoil quickly even in a cold place. *Don't keep more than 24 hrs.*



- If you don't have a refrigerator you can keep perishable food for a short time in a spring house or a cold cellar.



FIGHT FOOD WASTE *in the home*

BUREAU OF HOME ECONOMICS
U. S. DEPARTMENT OF AGRICULTURE

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